

TRADITIONAL PERUVIAN PISCO SOUR

Chef Lucia Calmell del Solar Malpartida

Serving: 1

Ingredient list:

Peruvian Pisco - 3 oz.

Lime - 1oz.

Simple syrup (jarabe de goma) - 1oz. (Or white sugar)

Ice - 10 cubes

Egg white - 1

Bitter (amargo de angostura) - 1 drop

Process:

1. In a blender, add the pisco and syrup. Blend.
2. Stop and add 5-6 ice cubes and lime. Blend again.
3. Try it (for sweetness) and add more ice if you'd like.
4. Add egg white and blend for 1 min until it grows a little (look for a little foam).
5. Serve in a martini glass or small glass and put one drop of bitter in the middle.
6. Enjoy!



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